



I.G.T SUPER TUSCAN SELEZIONE DEL FONDATORE "COMMENDATOR ENRICO"

Appellation: Toscana IGT Rosso

Harvest: 2019

Grapes: Sangiovese 50%, Merlot 25%, Cabernet Sauvignon 25%

Vineyards: Vineyards of new equipment with an average density of 5500 plants per hectare. Located at an altitude of 300 s.l.m. facing south-south/west.

Training system: Spurred cordon

Soil type: Medium-textured soil with the presence of stratified sands alternated with shales, and rich in skeleton of alluvial origin mixed with limestone.

Wine making: From a selection of the best bunches, the carefully destemmed grapes are vinified in modern stainless steel tanks. The maceration lasts around 25-30 days at a temperature of about 26°centigrade. When the alcoholic fermentation is completed, the wine begins its malolactic fermentation after which it is transferred in both French oak barriques and big barrels where it stays for 20 months. 50% of the wine matures in French oak barriques and the rest in big barrels. It stays in the bottle for 6 further months.

Tasting notes: Very intense and concentrated ruby red color. The nose is impressive for the bouquet of ripe fruit among which the raspberry stands out. There is an attractive alternation with balsamic hints of fresh mint and myrtle, refined spicy notes of turmeric and cinnamon complete the bouquet. On the palate it has an elegant tannic texture finely integrated with the freshness and the herbal finish. A combination that gives an extraordinarily long finish.

RATINGS:

99 Luca Maroni as Italy's Best Red Wine

91 James Suckling

90 Wine Enthusiast

